DANCING A LA BELLAMY.

Pronounce the Dance "Aw-

The hostess who would be popular must be prolific in novelties, and she who can

nothing funnier than this Bellamy dance can be imagined. It is named after Bellamy's book, "Looking Backward," because the dancers are all dressed backward and look backward as they move.

AN ART SCRAPBOOK. Illustrations and Clippings to Make an Instructive Volume.

A unique scrapbook may be easily made at home, and would be an acceptable gift to a collector, who often does not have

time to make many clippings.

It is supposed that a collection is being made of pictures from a particular school

set in with one or two folds in them, to permit expansion as the envelopes are filled. The upper edges may be caught to-gether also by narrow folded strips at the

getner also by narrow folded strips at the corners. A simple cover may be fashioned to bind the envelopes into a volume. If a school of art is represented, each envelope should bear the name of an artist of that school, and the copies of his pictures will be placed within, and some clippings which give a short biography of himself should be included.

er. This contrivance will give a perpetual calendar, not subject to change because of the difference between dates and the days

DAINTY DRESS CLOSETS.

Perfumed Pads on Ceilings and Walls

Will Make Them and Any Wom-

an Can Arrange Them.

Perfumed pads for trunk trays and compartments of the dresser have proved so satisfactory in imparting that delicate

scent which women love that one woman has carried out the scheme still further.

She had been in the habit of hanging sachets of her favorite powder in her clothes closet, but it did not seem to be as satisfactory as the pads in the bureau.

but that evaporated. Finally she took out

Women Will Approve of This.

From the Philadelphia Press.

fully Jolly."



the back it closes on the left side under a deep rever of gray Persian lamb. A narrow band of the same fur also edges the

The close-fitting bodice proves very becoming to slender figures. It is lined like the skirt with sliver gray taffeta, and the cloth in the back is cut bias and is stretched into the under-arm seams, while extending into a very sharp point, which acts as a basque below the waist line. A deep pointed yoke of gray Persian lamb covers the shoulders and back of the bodice and closes in front, where it is overlapped by a double-breasted portion of the bodice, giving the appearance of three revers alternately of sliver gray cloth and Persian lamb. The cloth revers are adorned

PARIS, Jan. 11.—Fur, which has played so prominent a role as a garniture of the wardrobe, adds so much to the rich effect of a gown that the advance models of early spring tollettes still show fur edgings and trimmings on tunies, overdresses, jackets and skirt flounces.

Gray Persian lamb is put to novel use in the model by Raudnitz, which forms a dainty tollette for the transitional period when "winter lingers in the lap of spring." and while warm enough to protect the wearer against occasional cold blasts, still hints at brightness and sunshine by its delicate coloring and graceful form. The skirt of silver gray cloth is tight and skirt is made cannot skirt is made as a dropskirt, unlines and sailing loosely over the skirt of silver gray cloth is tight and sclinging, according to fashion's demands, and shill be agreed as the placquet. Over the hips the garment is shaped by silver gray stitchings, and apparently fasten to the bodice form with handsome the bodice form with handsome the bodice form with handsome the with care devance models fasten to the bodice form with handsome the bodice form with handsome the bodice form with handsome the with care against steel. The tight leaded drapery of a garniture on the outside stage freen veiter of a darker shade. The plain is face with appliqued sage green satin lines the made to make a both the skirt do in the 'ame design which adonnes the brightless which additional drapery of a grantiture on the outside while in skirt hand the ward and players may be grain lamb is put to novel use in the model by Raudnitz which forms a dainty tollette for the transitional period when "winter lingers in the lap of spring."

That cloth in its various weaves will hold its own during the spring is illustrated by Ullmann & Strauss' traveling or the same material and closing the form the ward player of silver gray cloth is tight and cloth in the rame design which adorns the brightness of the same design which adorns the brightness and papers may be searched to cople of the wards with th dropskirt, unlined and falling loosely over a foundation skirt of sage green satin, ending in a serpentine flounce of the same material, and edged with pleated dust ruffles of satin. To attain the fashionable hang of the sheathlike skirt, the conventional petiticoat is omitted, and in its stead are worn knickerbockers of satin, daintily finished below the knees with ruffles of lace, or a narrow clinging underskirt of soft satin unstiffened by interlining, and made quite short, with ruffles of lace or mousseline de sole.

The dress skirt of this model shows a simple trimming of green silk and silver satin braid arranged in a scroll design which encircles the hem.

The jacket of sage green cloth is quite plain and strictly tailormade, inclosing the figure tightly. The double-breasted from fastens with four silver buttons, and the revers are trimmed with green and silver in the same of the smartest cloaks are of brilliant cardinal cloth trimmed with white while the summer girl will take the world strapped seams, and lined with white sating fastens with four silver buttons, and the revers are trimmed with green and silver in the latt slightly to one side.

As regards colors, we meet everywhere the hat slightly to one side.

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The Etiquette of the Ceremony-The Duty of a Hostess Toward Her Guests.

one knows the etiquette of the ceremony which changes from season to season ac cording to fashion's latest caprice. Friends, of course, may shake hands as often and in whatever manner it pleases them best to do so. They may grasp each other's hands heartly, hold them for a bit, if they will, then release them with a cordial pres sure. They may give the real old-fashione "pumphandle" shake or the high lateral movement, that means nothing but that a simpleton is at one end or the other of the shake, or they may give the shake rotary. It is in the meeting of strangers or mere acquaintances that the difficulty of knowing just what is expected arises. This, however, is what the latest dictates of

so on their arrival and on their departure, and when she meets them again if she desires to keep up the acquaintance. When a girl is introduced to a married woman, the older woman must always take the initiative, and if she be good natured and cordial a handshake will follow. When a man is introduced to a woman, he must swalt her pleasure, unless he be a much older man or one particularly distinguished. If one woman introduces her husband or brother to another woman, it would be natural, indeed almost imperative, for the latter to shake hands with him, but were he a mere acquaintance it would be bad form to shade hands with him on first introduction.

A Poor Little Girl.

She never ran with a hoop, nor blew Soap bubbles out of a pipe, nor knew In all her days what a world of fun It was to scamper and jump and run; She was born to wealth and a house of pride, And must be proper and dignified.

Dear little girl, I am sad for you; They have filched your world of its roseate hue; They have robbed the sweets of your childish play And stolen your years and your dreams away; And you are a little girl no more, Poor little marty; in pinatore.

Maybe.

Mansard—"I may be awfully ignorant, but what are 'Job's comforters?" ...

Hallroom—"What the landlady puts on your bed these cold nights."

I frankly own I should shrink to face Your accusing eves at the throne of grace: I tremble to think what the King may mete To the culprit crouched at the judgment seat, Who has taken a child that was made to sing Your bed these cold nights."

Joseph Dana Miller, in Crite

FOR THE WINTER GARDEN.

Those Who Have Taken Part in It The Old-Fushioned Women Who Love Posies Will Appreciate These Hints. That ever restless, novelty hunting class

There are still some women old-fashioned of human beings, whose pursuit is pleasure enough to own to a fondness for plants and the ever changing kaleidoscope of and to spend as much time and thought, and the ever changing kaleldoscope of amusement, called society, have taken up a yes, and money, upon their window gardens as upon any other decoration. Their ways of obtaining satisfactory results are

introduce the greatest number of new fads at her different social functions is certain to carry off the palm for being "a dear" from her many friends and rivals. 't was at a Christmas and New Year's gathering in one of the numerous country houses, whose hosts kept open house dur-ing the merry festive time, that the new fad was introduced and immediately beame a "furor."

Hereafter during the coming social season and the approaching summer, when a hostess is often taxed to her utmost to hostess is often taxed to her utmost to provide amusement for a rainy, disagreeable evening, the "Bellamy dance" will provide fun fast and furious, and no end of sport for both young and old. For it is a strange and significant fact that the old sometimes join in youthful sports with as much vim and gusto as the rising generation.

and to spend as much time and thought, yes, and money, upon their window gardens as upon any other decoration. Their ways of obtaining satisfactory results are varied, but all are interesting.

The love of plants and flowers used to be considered a specially feminine virtue. Even the factory girl stinted herself on food that she might have a flowering plant for the window-sill of her little attic room. Wealthy women had conservatories and spacious gardens, and middle-class women were content to fill the bay window with foliage and flowers, and place a bit of flowering life wherever the sun would encourage its growth. Well, wealthy women now have their conservatories and gardens, but they are left to the care of skilled gardeners, and they find their pleasure in the reputation which these men acquire for them.

But the bay window and its plant decorations have passed oway. The modern parlor may contain a paim or other foliage plant, but flowers are only seen after they have been cut from their stalks. A plant is commonplace unless it adorns the center of a dining table, and women count themselves gainers in time. The rare exceptions, the old-fashloned women who love plants and flowers for themselves and delight in tending them are so few as to pass almost unnoticed, yet it is to them I am offering a few suggestions, because I am of their number.

But he well enough, but the pleasure in them is not like that which comes from seeing the seed send forth delicate little shoots, and step by step reach perfection. It is always best to plant seeds in a box and transplant them later. Pretty bowls are so cheap that one may make a dainty collection at a small outlay and increase the beauty of the plants. One of the best winter plants is the nasturtium, the seeds of which may be planted in a shallow box with good soil, in which plenty of sand has been mixed. When the plants reach a height of two or three inches transplant them to their permanent home in bowls or pots, and let them grow as they will. Use the dwarf seeds for cause the dancers are all dressed backward and look backward as they move.

By those who have seen this dance at some of the country houses in Long Island and Westchester it is pronounced the most excruciatingly funny thing ever conceived by man or woman.

There are different ways of dressing, suiting the whims of the hostess. Some wear dominos, some put on their clothes hind side foremost. The matter of costume depends upon the length of time for preparation and the fancy of the dancers.

One house party spent the whole previous day of the Bellamy party making long colored dominos of paper muslin or cambric, with high pointed capuchin hoods, upon the under part of which was painted a face surrounded by an old-fashioned frill cap, which was sewed around the face. This when drawn over the head gave the appearance of a figure advancing toward one, when in reality the man or woman was walking backward and vice versa.

At another house the preparations were At another house the preparations were a little more elaborate. The men put on their coats and waistcoats hind side before, their collars and neckties were fastened in the back, then they put masks on the backs of their heads and wore wigs with the long hair hanging over their faces. Through the falling locks they could see, but their faces were invisible.

the long hair hanging over their faces. Through the falling locks they could see, but their faces were invisible.

The women all dressed backward and wore masks at the back of their heads and donned caps or bonnets with lace crowns, through which they could see.

The figures of the dance are formed, and every one dances as usual, but the gyrations of these backward looking figures form a combination which is side splitting to the spectators, without any apparent inconvenience or discomfort to the dancers. The antics of the children forming these dances, dressed "a la Bellamy," are even more grotesque than those of their elders. The short skirts of the girls, displaying the tightly gartered stockings and the full play of the feet, dancing in directly the opposite direction to the face and head, are oftentimes too amusing for description.

The possibilities for novelties in this new fad dance are infinite, and its popularity is assured, as is attested by the number of invitations issued to "A Bellamy Dance."

falls on them. It needs plenty of light and loves the sun, but does not need much water.

And in the summer, when you find yourself obliged to remain in the hot city and only read or dream of coolness to be found at the seashore or country, you can have a bit of country all to yourself to help along your dreams by having boxes fitted to the outer sill of your window and filling them with green growing things. Nevermind how high they climb, they will serve as shields from the sun. Don't fret if they prevent you from closing the blinds: have awnings if you can afford them, and dark, thick shades if you cannot. The sun is only obnoxious during the middle of the day, and the fresh air which blows in through the plants and flowers will carry some part of their invigorating perfume with it. I shall never forget the gratitude I felt one intensely hot summer which I passed in a house near the Back Bay Fens at the delicious breezes which came through my windows. I suffered through the day from the downtown heat, but when I reached my room I could quite imagine myself at a comfortable country hotel with more comforts than any hotel proprietor ever offered even his best paying guests.

### STUDY OF A BABY. With Results Peculiarly Gratifying to

Its Father, the Realistic

Novelint. "There, there, there!" exclaimed the wife of the realistic novelist, says Har-per's Bazar, as she rushed into her husband's study and picked up her howling

lamb think she had deserted him?" After she had quieted him, she turned sympathetically to her husband and asked.

After she had quieted him, she turned sympathetically to her husband and asked.
"Did you have a terrible time with Willie while I was shopping?"
"Oh, no," replied the intellectual giant, with a glad smile, "I was very much interested. I had never before made a study of how a baby cries, and I have secured some very interesting notes. I have discovered just how a baby cries when lonely. A few minutes after you went shopping he began to whine softly to himself, and to wander about as if searching for someone. Then he let out a yell. When I spoke to him and asked him what was the matter he drew down the corners of his mouth and began to cry in earnest. The sounds he made were all variations of the vowels, altogether devoid of consonants. His method of crying is to utter from four to seven short barking sounds, then draw a quick deep breath and yell at the top of his voice, with his mouth almost perfectly round. From time to time he varied this performance by holding his breath as if choking, and when he did, not only his face, but even his scalp, got red."
"And you sat there and took notes, you brute. I'll never leave our darling with such a cold blooded fiend again." As she said this she gathered up the pet of the household and flounced from the room in a huff.

The realistic novelist took a couple of turns about the room, smiling softly to himself in the meantime, and then stopped give a short biography of himself should be included.

Literary scrapbooks made in this way could contain cuttings from an author's work, criticisms and illustrations from his noted books and a biography of his life.

A "current events" book would devote an envelope to a nation, the name being on the cover, and, within, the accounts, telegrams and, perhaps, noted editorials on important events. In this way information is gathered and classified.

Still another suggestion is for a perpetual calendar. Twelve squares of fine cardboard are printed or illuminated with the name of a month and a pretty or apt quotation.

Thirty pieces of bond paper or of fine unruled note paper are cut, many sizes smaller than the first square and printed with the date, but not the day of the week, a good quotation being also added.

These thirty small pleces are punched in the upper corners and tied on the large squares, baby ribbon being used for this purpose. If this is placed at the top, loops for suspending the calendar may be left after the bows are tied.

The months need not be fastened together. This contrivance will give a perpetual calendar, not subject to change because of

The realistic novelist took a couple of turns about the room, smilling softly to himself in the meantime, and then stopped before a mirror and winked at himself in a way that suggested that perhaps after all he had simply been doing a clever little romancing that would save him from being left in charge of the baby in future.

# Washing Chamois.

Washing Chamois.

An excellent way of washing chamois leathers is as follows: Rub them well all over, whilst dry, with good yellow soap; have ready a lukewarm lather in a suitable pot, put the leathers into the same, pressing them down so that they may all come into contact with the water: cover the utensil, and stand it on the side of the kitchen stove, where the contents may remain at about the same temperature; the water should on no account be allowed to become cold or very hot, otherwise the leather will be either hard or slimy. After four or five hours' soaking shake them about in the water till they are clean; repeat this last operation in a fresh soap lather, with very little soda; rinse them in plain lukewarm water, wring them very lightly, and spread them between coarse, clean kitchen cloths. Beat or shake out all the moisture by holding the leathers at one end, "sandwiched," as it were, between the cloths, and finally dry them quickly near the fire. Pull them gently into shape, and when quite dry brush them quickly with a moderately hard brush on both sides to get rid of the superfluous fluff. Leathers treated in this way should be ectal to new. She experimented by hanging sheets around the wall and using a liquid scent,

# Chocolate Creams.

but that evaporated. Finally she took out the pads from her trunk and hung them on the hooks in the dress closet. Then she thought, "Why not pad the closet?"

No sooner thought of than done, says the New York Herald. Her best dress closet is now upholstered over all the walls and ceiling. She did it herself. The backing of the pads is cheesecloth. Then there is a thick layer of cotton batting thickly strewn with her favorite violet sachet, powder, and covering the whole is a delicate shade of violet china silk. Before fastening this lining to the walls of the closet it was tied in "comfort" style with dainty baby ribbon, tied in bow knots.

The pads are bound all around the edge with violet satin ribbon, having loops at the upper edge to hang the pads to the wardrobe hooks. These bindings are not "sewed to stay" at the top, but may be easily ripped loose in order to renew the powder at any time. Pads on the ceiling and above the hooks are fastened with brass headed tacks hidden under the ribbon bows.

This luxurious closet may be imitated in Chocolate Creams.

A lady who entertains largely delights her guests with the delicious home-made candies which she always serves as a dernier course. Following are directions which this member of society kindly gives for making vanilla chocolate creams: Break the whites of three eggs into a bowl, add three tablespoonfuls of cold water, then, with a broad boxwood fork stir in confectioners' sugar of the very best quality until the mixture is stiff enough to mold into shape with the fingers; flavor it with vanilla and whip it briskly and constantly till it is not only stiff, but smooth and creamy; make this mixture up into balls, cubes or little pyramids, lay them on waxed paper or plates, and set them in a cool, dry place to harden. The next day, when the creams are hard, prepare the chocolate covering. Put a quarter of a pound of chocolate in a sauce pan, adding a very little water to dissolve it; stand the saucepan in a kettle of boiling water; stir the chocolate till it is well blended and quite thick, then drop one cream at a time into the chocolate, and after it has been rolled about two or three times and is well coated with the chocolate lift it out with a fork and slip it on a sheet of waxed paper. Repeat this process till all the creams are well covered with chocolate. ows.
This luxurious closet may be imitated in This luxurious closet may be imitated in cheaper uphoistery and be quite as dainty. Slikolines, which come in such delicate hues and patterns, with sprays of the most delicate flowers, can be used. These sheer and inexpensive materials are to be had with a white or shaded ground, and the sprays of flowers may match the odor used—violets, roses, crabapple blossoms, heliotropes, or almost anything in the way of a flower from which perfume is extracted. If a white ground with sprays of flowers is used, the bow knots can match the flower, and if a tinted ground is used white ribbon is very pretty. An improved telephone instrument has been brought out by a Frenchman, M. Pierre Germain. The invention has attracted much attention, and will, it is said, be of incalculable use in offices, since it is not necessary to approach the instrument in order to carry on a conversation, nor does the tone of voice become altered or nasal even when transmitted a great distance.

From the Detroit Free Press.

First Manager—"Why did you advise that fellow to go into a stock company? He is no actor."

Second Manager—"Can't act a bit more than a cow. That's the reason I told him to go to a stock company."

APPROPRIATE DRESS.

of Good Dressing Often Ignored.

It is quite an acknowledged fact that a The conviction that she is suitably attred will do much to furnish a woman with self-possession and self-confidence, while the converse does a great deal to under-mine both. these:—"Excu-ship has Bill Ant

the self-possession and self-confidence, while self-possession and self-confidence, while self-possession and self-confidence, while the converse does a great deal to undermine both.

It is an unalterable rule in polite seciety to dress with simplicity in the morning, with the cauce in the atternoon, and with fifth of many modifications. In the second call milits of many modifications, the second call milits of many modifications, the second call milits of many modifications. In the second call milits of many modifications, the second call milits of many modifications in the second call milits of many modifications. In the second calls of the second call the second calls of the second call the

### To Brighten Brass.

To Brighten Brass.

Where iron utensils are used in kitchens but are not in daily requisition, they are apt to become rusty. To avoid this, mix together some pounded starch, bicarbonate of soda, and water, so as to produce a thickish paste. Spread this over the utensils, and, when wanted, rinse them with lakewarm water.

We are often driven to distraction by the damage caused by files on various articles of furniture. To remove the marks from gilt frames, etc., take a little spirits of wine in a saucer, and add to this a few drops of salammoniac; shake the mixture of wine in a saucer, and add to this a few drops of salammoniac; shake the mixture of soft water, and let the frames dry, without wholng them, in an airy place or at a small distance from the fire; this will not stain the gilding. This is also the best remedy for bronze statuettes, chandeliers and lamps, such as are not so often met with nowadays as they were in former years; but in this case the application should be rinsed off with lukewarm water and the bronze polished softly with a leather or an old silk rag. It is hardyn necessary to add that plate glass and mix rors can easily be cleaned by means of a mixture of whiting and spirits of wine, but a leather of whiting and spirits of wine in a rang and briskly rubbed off, with a leather after the application has dried.

The Care of Suonges.

### The Care of Sponges.

The Care of Sponges.

To clean old sponges, boil them for three or four hours in water enough to cover them, containing a couple of tablespoonfuls of carbonate of soda, or in water mixed with a couple of handfuls of wood ash, this to remove all the greasy matter the sponges may contain; then rinse them thoroughly squeezing them well in several lots of clean, cold water. After this preliminary operation soak the sponges in chloride acid mixed with four times the quantity of water, suiting the whole amount to the size of the sponge, but keeping the same proportions. After twenty-four hours let the tap run on to the sponge for some time, then rinse with the hands until all smell of the acid has disappeared. Hang the sponges

### A WAR EPIGRAM LUNCHEON. An Important Branch of the Science Something Entirely New in Entertaining, Originated by a

Southern Woman. Certainly this is a new idea in luncheons. lady is known by her appearance as well as by her manners. There are, in reality, many hard and fast rules about the wearing and selection of tollettes, and one of the most important of these informs us that we should always be dressed in accordance with the situation in which we appear. Among the apt quotations from the utterances of naval and military heroes were

these:—
"Excuse me, sir; I have to report that the ship has been blown up and is sinking."—
Bill Anthony.
"Suspend judgment."—Sigsbee.
"We will make Spanish the court language of hades. "—Evans.
"Remember the Maine."—Schley.
"Don't hamper me with instructions; I'm not afraid of the entire Spanish fleet with my ship."—Clark.

There is every indication that before the next new skirt pattern comes out there will be no more honored article of wearing apparel quoted than the hitherto humble and inconspicuous shawl. For a good dozen of lustrums the shawl has hidden its distinctional to the state of the s

For Chelsea buns, take a pound of dough, mix it with three ounces of butter, four ounces of currants (washed and dried), four ounces of castor sugar, two eggs and a few pieces of candied peel. Leave all to rise for about two hours. Divide the whole into six pieces; roll these out into long, round strips. Roll the strips in turn round in a circle, squaring it by degrees. Lay them on a floured baking sheet, not quite touching each other, and set them near the fire to rise. When they have almost doubled in size bake in a good oven. When nearly done brush with beaten egg and strew over with confectionery sugar.

# A Woman Set the Day.

According to the Boston Transcript, it was a woman who was the means of having a definite day in the year set apart for then rinse with the hands until all smell of the acid has disappeared. Hang the sponges up to dry over a hot stove, and, when this has been satisfactorily accomplished, the sponge will be almost as good as new. Salt is a most useful substance for the household; for instance, it is the best cleanser of silver and metal spoons, etc., Carpets strewn with coarse salt before sweeping give out but a minimum of dust.



A pretty gown originally designed for home comfort, but which may, if of rich material, be allowed to do duty as a tea gown or be used by a convalescent, is of pale blue nuns' veiling. The back of the garment, which is easy fitting, is of princesse form, and is made upon a fitted model lining. The front of the gown is made with a plain yoke, upon which the full skirt is gathered, the gathering being gently distributed across the entire width of the front. From under the collar long stoles, twenty-two inches wide at the bottom, fall quite to the foot of the gown. These may be alaborate or as plain as may be desired, and of single widths of silic or a divided breadth of the veiling. In the present instance the latter material is chosen, the stoles having insertion applied at intervals throughout their length, and the lower edge being finished with deep lace

Fair is the eastle on the hili— Hushaby, sweet, my own? The night is fair and the waves are still, And the wind is singing to you and mo In this lowly home beside the sea— Hushaby, sweet, my own?

On yonder hill is store of wealth— Hushaby, sweet, my own! And revelers drink to a little one's health; But you and I bide night and day For the other love that has sailed away— Hushaby, sweet, my own!

See not. dear eyes, the forms that creep
-Ghostlike, O my own!
Out of the mists of the nurmuring deep;
Oh, see them not and make no cry
Till the angels of death have passed us by—
Hushaby, sweet, my own!

Ah, little they rock of you and me— Hushaby, sweet, my own! In our lonely home beside the sea: They seek the castle up on the hill, And there they will do their ghostly will— Hushaby, O my own!

Here by the sea a mother crooms
"Hushnby, sweet, my own."
In yonder castle a mother swoons
While the angels go down to the misty deep,
Bearing a little one fast asleep—
Hushaby, sweet, my own:
—Eugene Fiel

-Eugene Field.

The New York World gives thirty dis-tinct sandwiches, described below: It is taken for granted in each case that the bread is cut in thin, delicate slices, the

hard crust cut away. Egg sandwiches—Three eggs boiled hard the whites chopped fine, the yolks rubbed to a powder. Two tablespoonfuls melted butter. Salt and pepper to taste. Mix to a soft paste and spread on thin slices of graham bread. Cut in triangles or small

Curried egg sandwiches-Prepare eggs as above, add a quarter teaspoonful of curry powder and spread on white or graham bread. Mayonnaise dressing may be used instead of melted butter.

Egg and anchovy sandwiches-Prepare egg mixture as in first recipe and work into it a scant teaspoonful of anchovy paste Spread on thin bread and butter. Anchovy sandwiches-On thin bread and butter spread anchovy paste or shred the bottled anchovies very fine. Mix them with a litle mayonnaise dressing and spread on graham bread or thin toast.

Sardine sandwiches-These may be made Sardine sandwiches—These may be made like anchovy sandwiches, using the sar-dine paste, which comes ready prepared, or the tinned sardines. In either case use a few drops of lemon juice in seasoning. Bloater sandwiches—For these the bloater paste may be used like anchovy or sardine paste. The whole smoked bloaters are too strong in flavor.

paste. The whole smoked bloaters are too strong in flavor.

Shrimp sandwiches—The paste for this is a little difficult to find, except at foreign arroceries, but it is extremely nice. It may be used like any other fish paste.

Cheese sandwiches—Grate ordinary dairy cheese fine, mix it to a paste with butter and spread it on saltine biscuit.

swiss cheese sandwiches—These may be made like the above, using Swiss or Gruyere cheese and seasoning it with a little French mustard. The paste should be spread on German rye bread, if possible. Curry cheese sandwiches—Work one teaspoonful curry powder into a small Philadelphia cream cheese. Salt to taste, flavor with a little lemon juice and Worcestershire sauce and spread on Boston brown bread, cut thin.

Cream cheese and walnut sandwiches—Shell and chop fine a cupful of English walnuts, work them to a smooth paste with a Philadelphia cream cheese, softening this with cream until it will spread

readily on graham on whole wheat bread. Salt to taste.

Cream cheese and jam sandwiches—Mix cream cheese and raspberry jam to a smooth paste and spread it between the halves of split and buttered finger rolls.

Apricot jam sandwiches—May be made in the same way, using only the smooth, syrupy part of the jam. Honey sandwiches—Mix strained honey with cream cheese to a smooth paste and spread on white bread.
Guava sandwiches—Rub two tablespoonfuls of guava jelly smooth with half a large cream cheese—a tedious task—and spread on white bread or split and buttered finger rolls.

on white bread or split and buttered finger rolls.

Cheese and lettuce sandwiches—Spread buttered brown bread with cream cheese and lay between two slices thus prepared a leaf of lettuce which has been dipped in French dressing.

Cheese and cress sandwiches—These may be made like the above, using cress in place of lettuce.

Cheese and caper sandwiches—Work a heaping teaspoonful of capers into half a large cream cheese and spread upon buttered whole wheat bread.

Plain lettuce sandwiches—The Romain lettuce is especially nice for this. Spread the bread with thick mayonnaise dressing and lay a leaf of crisp lettuce between the two slices of bread.

Escarole or cress sandwiches—May be prepared in the same way as the lettuce sandwiches, and are very good.

Caviare sandwiches—Cream Russian caviare with pepper and lemon juice and spread it between two thin strips of white bread. A little of this goes a long way.

Maitre d'hotel sandwiches—Into a small cupful of butter work a tablespoonful of lemon juice, a teaspoonful of minced parsley and a little white pepper. Spread on white or whole wheat bread, cut thin. Ham sandwiches—Chop cold boiled ham very fine. Season with pepper and a little made mustard and work it to a paste with melted butter. Spread on white or graham bread. graham bread.

Tongue sandwiches—These may be made in the same way. A little sour pickle, chopped fine, is an addition to either the tongue or the ham sandwich.

roast, bolled or broiled, very fine, reject-ing skin and gristle; soften it to a paste with butter and cream. Season with salt

ing skin and gristle; soften it to a paste with butter and cream. Season with salt and white pepper and spread on thin buttered graham bread.

Chicken and mushroom sandwiches—To one cupful of chicken paste, prepared as above, add two or three fresh mushrooms, stewed and chopped fine, and the liquor in which the mushrooms were cooked. Spread on graham bread or finger rolls.

Chicken and ham sandwiches—Add a tablespoonful of minced ham to a cupful of chicken paste, and proceed as above.

Chicken and tongue sandwiches—Instead of the minced ham add a cupful of inely chopped tongue to the chicken paste.

Lobster sandwiches—Chop fine cold boiled lobster, adding the coral to the meat, Season it with salt and a little red pepper, work into it enough mayonnaise dressing to make a smooth paste and spread it on thin white bread.

Salmon sandwiches—Canned salmon may be used, but must be picked carefully to free it from bone and skin. Add mayonnaise dressing and proceed as with lobster sandwiches.

# WHEN TO SHAKE HANDS.

From the St. Louis Republic.

While everyone shakes hands, not every

etiquette decree:
A hostess, if a true one, should shake hands with any and every guest brought to her house by friends. She should do so on their arrival and on their departure.

torm to shade hands with him on hist in-troduction.

Regarding dinner guests: If a man is introduced to a woman for the purpose of taking her in to dinner, she does not shake hands with him, but merely bows, Even at a second meeting bows only are interchanged, and it depends entirely on circumstances whether the acquaintance ever ripens into a shaking-hands one.

Washing the Comb and Brush.

Washing the Comb and Brush.

Dissolve a lump of soda in warm water, the brush being thoroughly combed out, die its bristles downward in the water and rub them with the fingers; rinse and rub again, then wash out in cold water, being careful not to touch the back with water, fi possible. Wipe on a towel and place with the handle upward to completely dry in the air. A comb is sufficiently cleaned unless is is greasy with tissue paper, which, when folded, should be drawn between the teeth. If greasy, rub it over with dry salt and a fiannel.